

# Mangoaipa

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **63**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Sugar	laktoza	0.8 kg (12.1%)	--- %	---
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	80 g	50 min	6.9 %
Boil	Cascade PL	20 g	50 min	5.6 %
Aroma (end of boil)	Huell Melon	26 g	10 min	7.5 %
Dry Hop	Cascade PL	80 g	2 day(s)	5.2 %
Dry Hop	Amarillo	20 g	2 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2000 g	Secondary	21 day(s)